

VINO FINO

Explore a World of Wine

THE CRATER RIM VIOGNIER 2022

94



VINO
VALUE



\$13.99

Winery Clearance Super Deal

MEGA
DEAL



| | | | |
|---------------|--------------------------------|----------|---------------|
| Product Code: | 4664 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | North Canterbury | Volume: | 750ml |
| Sub Region: | Waipara | Alcohol: | 14.0% |
| Style: | White | Grape: | 100% Viognier |
| Variety: | Viognier | | |
| Producer: | The Crater Rim | | |



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Wide
Delivery



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orders \$150.00
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TASTING NOTES

This is a real 'hidden gem' and represents one of the best valued dry whites in our range. Throw out any Viognier prejudices and try this. We think you'll like it.

As with all of The Crater Rim Wines, this viognier is made with all the bells and whistles you would expect of a wine at much higher price. Hand-picked, gentle skin contact, fermented in new and seasoned French Oak, full malolactic fermentation and extended aging on lees results in a beautifully textured viognier that feels well composed. Beautiful fleshy stone fruits with a subtle spice note carries to an unctuous finish.

Winery notes (2022 Vintage)

"The fruit for this wine was sourced from a sustainably managed hillside vineyard in the Omihi Hills. Naturally low cropping this site delivers a rich textural Viognier. Clay based, limestone rich hillside vineyard. The fruit was hand picked and de stemmed with 6 hours of skin contact prior to pressing. The wine was then fermented in new and seasoned French oak barrels. 100% malolactic fermentation occurs naturally in the spring. Finally, it is aged for 8 months on lees before bottling without fining."

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5 Stars & 94/100 Sam Kim, Wine Orbit, February 2023 (2022 Vintage)

"Richly fruited and elegantly perfumed, the bouquet shows rockmelon, baked fig, apricot and rich floral aromas. The palate delivers excellent weight and plush texture, wonderfully supported by refreshing acidity, finishing lingering and delectable. At its best: now to 2027."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch